All of our bbq menus are cooked live in front of guests to offer a great interactive cooking experience.

**BBQ Menu 1**

*Up to 50 Guests £28.50 +vat - 51 - 100 Guests £26.50 +vat - Over 101 Guests £24.50 +vat*

- Chicken burger – Build your own
- Brioche bun, iceberg lettuce, red onion, gherkin, cheese, ketchup and French's mustard
- Local butcher sausages
- Portobello mushroom with salsa Verde (V)

**Vegetarian option**

- Vegetarian burger (V) Build your own
- Brioche bun, iceberg lettuce, red onion, gherkin, cheese, ketchup and French's mustard
- Vegetarian sausage
- Char grilled Mediterranean vegetables

**BBQ Menu 2**

*Up to 50 Guests £31 +vat - 51 - 100 Guests £29 +vat - over 101 Guests £27 +vat*

- BBQ Pork belly
- Lemon and garlic chicken thigh
- Local butcher sausages
- Portobello mushroom with salsa verde (V)
- Grilled vegetable with harissa paste (V)

**Vegetarian option**

- Portobello mushroom with salsa verde (V)
- Vegetarian sausage
- Aubergine with pumpkin seed pesto crust
- Grilled vegetable with harissa paste (V)
Salads and Potatoes
Choose two salads and one potato dish

Traditional coleslaw
Cucumber, tomato, radish salad
Portuguese style tomato and onion salad
Rocket and parmesan with balsamic glaze
Baby gem, feta, pomegranate seeds and molasses, toasted pumpkin seeds
Roasted butternut squash and avocado, spinach, puy lentil with tahini and soy dressing
Butter beans with roasted heritage tomatoes, peppery leaves, mozzarella cheese, balsamic dressing
Rosemary and garlic roasted baby potatoes
Potato and chive salad

Desserts –
Please select two desserts

Lemon tart, mojito cream with fresh raspberries
Eton mess, berries with crunchy meringue
Chocolate brownie with hazelnut brittle cream
Seasonal cheese cake
Peach melba, “Pinkster” boozy berries, freeze dried and fresh raspberries
Treatle tart, Cornish clotted cream and raspberry puree
Chocolate ganache velvet torte, with olive oil and chocolate mousse (vegan, GF)